



May Fair Kitchen

Christmas Day at May Fair Kitchen

Friday 25th December 2026

Join us on Christmas Day for an exquisite five-course menu

£165 per guest

To Start

Champagne cured Scottish salmon, hamachi, passion fruit dressing,
onuga caviar, dill oil and kumquat

Smoked duck breast with plum glaze, orange and fennel salad

Stracciatella with salt baked heritage beetroot and beetroot and balsamico chutney

Palate Cleanser

Moët Brut jelly with blood orange sorbet

Main Course

Oven baked cod with parmesan crust, sun-blushed tomato,
charred asparagus and popcorn capers

Corn-fed chicken with pangrattato and a truffle and porcini crème

Aged beef Wellington with charred greens and red wine reduction

Portobello mushroom en croûte with creamed leeks, mascarpone and wild mushroom crème

*All served with orange and mānuka honey-glazed heritage carrots, cauliflower cheese
with Gruyère and parmesan crust, garlic and herb roast potatoes*

Dessert

Madagascar vanilla yule log with chestnut caramel, beetroot and pistachio sablé

Yuzu mousse with cranberry jelly and goji berry and cocoa crumb

Valrhona chocolate fondant with hazelnut ice cream

Petit Fours

Salted caramel chocolates and pâte de fruit selection

If you have a food allergy or intolerance, please speak to a member of our staff before you order
or consume any food or beverage. A discretionary service charge of 15% will be added to your bill.

All prices are inclusive of VAT.